

APPETIZERS

**CHIPS & SALSA** *for up to 4 people* ■ ▲  
Corn Chips & House Salsa, **unlimited refills**

**COCINA TRIO & CHIPS** ■ ▲  
Guacamole, Queso, Fire-Roasted Salsa

**CHIPS & HOLY GUACAMOLE** ● ▲  
Homemade Guac with Hass avocados, onions, fresh lime juice, jalapeños, cilantro, tomatoes  
**+ VEGGIES: CARROT, CUCUMBER, ZUCCHINI**

**QUESO BLANCO & CHIPS** ■ ▲  
**+ CHORIZO**

**QUESO FUNDIDO** ■  
Caramelized Monterey Jack cheese with sautéed poblanos, onions & pico de gallo. Served in a skillet with fresh flour tortillas  
**+ CHORIZO**

**MEXICAN STREET CORN** ■ ▲  
Grilled corn, cayenne pepper, lime, cotija, queso fresco

**FRIED AVOCADO BITES** ■  
Lightly breaded & fried hass avocados served with Chipotle Cream sauce

**THE 214 CEVICHE** ▲ *Healthy Option*  
Raw wild Snapper cured in fresh lime juice, serrano peppers, red onion, tomato, avocado, cilantro

**TACOS** *Comes with 3 Tacos – add rice & beans for \$3*

**CHICKIRA** 13  
Achiote-rubbed Rotisserie chicken, veggie rice, queso fresco, roasted corn, sautéed Poblano salsa on corn tortillas

**VERY VEGGIE TACOS** ● ▲ *Healthy Option* 13  
Sautéed veggies, black beans, coastal slaw, jalapeños, Citrus dressing, sliced avocado, Verde sauce on corn tortillas

**STREET TACOS** ▲ *Healthy Option*  
Marinated grilled chicken breast or strip steak, chopped onion, cilantro, jalapeños, Fire-Roasted salsa on corn tortillas  
**+ CHICKEN** 14  
**+ STEAK** 16

**THE CLASSIC HARDSHELL** 14  
Seasoned chicken or ground beef, coastal slaw, jalapeños, avocado, Citrus dressing\* with rice & beans

**CARNITAS** ▲ 15  
Slow-cooked pork, mango, red bell peppers, coastal slaw, cilantro, Jalapeño Vinaigrette\* on corn tortillas

**MELT-IN-YOUR-MOUTH BRISKET** 16  
Slow-cooked angus beef brisket, sautéed onions, pico de gallo, Monterey Jack cheese, Fire-Roasted salsa on flour tortillas

**SOUTHERN COMFORT** 16  
Fried Chicken, coastal slaw, roasted corn, red onions, cilantro, cotija cheese, Jalapeño Cilantro dressing\* on corn tortillas

**OH MY MAHI TACOS** ▲ *Healthy Option* 18  
Blackened Mahi, coastal slaw, sliced avocado, red bell pepper, jalapeños, Citrus dressing\* on corn tortillas

**SNAPPER FRITO TACO** 18  
Lightly fried wild Snapper, coastal slaw, pico de gallo, Chipotle Cream sauce\* on corn tortillas

*\* Tacos come with dressing/salsa mixed in. If you would like it on the side, please notify your server.*

FAJITAS

*With sautéed peppers and onions, sour cream, guacamole, pico de gallo, 3 homemade tortillas, rice & beans*

QUESADILLAS *Served with sour cream & guacamole*

4 **MUSHROOM & SPINACH** ■ 14  
Flour Tortillas filled with sautéed mushrooms, fresh spinach, Monterey Jack cheese, lightly browned on the grill

8 **CHICKEN** 15  
Flour Tortillas filled with grilled chicken breast, pico de gallo, Monterey Jack cheese, lightly browned on the grill

10 **TRUFFLE & MUSHROOM** ■ 15  
Flour Tortillas filled with truffle oil sautéed mushrooms, Monterey Jack cheese, lightly browned on the grill

11 **BRISKET** 16  
Flour Tortillas filled with Beef brisket, pico de gallo, Monterey Jack cheese, lightly browned on the grill

**SOUP & SALADS** *Add protein: Grilled or Rotisserie Chicken \$7, Homemade Chicken Tenders \$7, Ground Beef \$7, Steak \$8, Mahi \$8*

12 **TORTILLA SOUP** 8  
Chicken breast, tortilla strips, Monterey Jack Cheese, avocado

**CANDIED WALNUT PEAR** ■ 13  
Poached Pear, mixed greens, blue cheese, candied walnuts

14 **THE TEJAS** (Naked Burrito) ● 13  
Veggie rice, black beans, romaine, pico de gallo, roasted corn

**CITRUS KALE** ■ ▲ 15  
Baby kale, grape tomatoes, cotija, shredded carrots, candied walnuts, Citrus dressing

*Citrus ● ▲ Jalapeño Cilantro ■ Molcajete Blue Cheese ■ Raspberry Vinaigrette ■*

TEX-MEX & MEXICAN ESSENTIALS

**VEGGIE BURRITO** ■ 13  
Veggie rice, pico de gallo, black beans, mixed veggies, topped with Ranchero Sauce & Queso Blanco

**MARIA'S CHICKEN TAMALES** 14  
2 Tamales, rice & beans, chicken, serranos, garlic, tomatillos, cilantro, Ranchero Sauce

**NACHO MACHO** ▲ ■ 15  
Chips with queso, black beans, pico de gallo, shredded lettuce & sour cream  
**+ CHORIZO, GROUND BEEF or CHICKEN** 17

**BURRITO**  
Mexican rice, pico de gallo, topped with Ranchero Sauce, Sour Cream Sauce and melted cheese  
**+ CHICKEN, or GROUND BEEF** 15  
**+ STEAK** 18

**ENCHILADAS**  
3 Enchiladas topped with romaine lettuce, queso fresco, onions, sour cream & grape tomatoes, served with veggie rice  
**+ CHEESE or CHICKEN** 15  
**+ BRISKET or COMBO** 18

Options: *Cheese with Verde Sauce, Chicken with Sour Cream Sauce, or Beef with Ranchero Sauce. Mexican Flag is also available.*

LOS FAVORITOS "THE FAVORITES"

**HUEVOS RANCHEROS** ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice 13

**EL POLLO LOCO** Grilled chicken sandwich, guacamole, pico de gallo, Monterey Jack cheese, spicy mustard, Olde Hearth Bread poppy seed bun, molcajete blue cheese salad 18

**ACHIOTE ROTISSERIE CHICKEN** ▲ Achiote-rubbed half rotisserie chicken, served with veggie rice and Mexican corn 21

**CORN CRUSTED MAHI** Corn crusted wild Mahi-Mahi, spinach, mushrooms, zucchini, roasted poblano cream sauce, served with veggie rice 26

**CARNE ASADA** ▲ (medium rare recommended) Grilled skirt steak, grilled onions and peppers, chimichurri salsa, served with Mexican rice & black beans 34

BRUNCH: SATURDAY & SUNDAY 11:30 AM TO 3:00 PM

<b>HUEVOS RANCHEROS</b> ■ Fried Lake Meadows eggs on corn tortillas with black beans, Ranchero sauce & Mexican rice	13
<b>MIGAS</b> ■ Lake Meadows eggs, onions, tortilla strips, peppers, tomatoes, Monterey Jack cheese + <b>CHICKEN</b> or <b>CHORIZO</b>	13
<b>BREAKFAST TACOS A LA MEXICANA</b> ■ Lake Meadows eggs, refried beans, queso, pico de gallo, served on flour tortillas + <b>CHICKEN</b> or <b>CHORIZO</b> + <b>STEAK</b>	15 18

<b>BREAKFAST BURRITO</b> ■ Lake Meadows eggs, potatoes, tomatoes, peppers, onion, queso, pico de gallo + <b>CHICKEN</b> or <b>CHORIZO</b> + <b>STEAK</b>	14
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\$4 BRUNCH MIMOSAS with the purchase of an entrée

DESSERTS ■

<b>FLAN</b> Homemade flan with a caramel sauce	6
<b>TRES LECHES CAKE</b> Our award-winning three-milk cake	7
<b>CHURROS</b> w/cinnamon sugar & Dulce de Leche sauce	7
<b>SKILLET BROWNIE</b> Venezuelan dark chocolate w/ ice cream & maple syrup	8

MARGARITAS

<b>ROCKS</b>	
<b>THE 214 ROCKS</b> with Sauza Silver <b>11 + PER PITCHER</b>	45
<b>CALIENTE CASAMIGOS</b> Casamigos Blanco, serrano peppers, OJ, agave, lime juice, cranberry juice	14
<b>THE COCINA GUAVARITA</b> <i>Margarita Contest Winner</i> Don Julio Blanco, Cointreau, Guava	14
<b>THE 214 SKINNY</b> Mi Campo Blanco, Patron Citronge, fresh lime, OJ, agave	14
<b>RAZZI RITA</b> El Tesoro Blanco, Patron Citronge , lemonade, puréed raspberries	15
<b>POP ROCKS RITA</b> Mi Campo Blanco, agave, fresh lime, cranberry, pop rocks rim	16
<b>THE TOP SHELF</b> Tequila, fresh lime, Grand Marnier, agave, with <i>Don Julio or Patron Blanco</i>	16

FROZEN

<b>THE 214 FROZEN</b> with Sauza Silver	11
<b>EL DIABLO</b> <i>The Swirl</i> The 214 Frozen with Sangria	12
<b>THE ICEBERG</b> The 214 Frozen with a draft beer of your choice <i>with Corona Premier, Dos XX Lager, Modelo Especial or Negra Modelo</i>	12
<b>SPICY RITA</b> The 214 Frozen with Cayenne Rim & Grand Marnier Floater	14

SERVED UP

<b>ORANGE BLOSSOM</b> <i>Best Cocktail Winner</i> Mi Campo Blanco, Pavan Orange Blossom Liqueur, agave, Grand Marnier	14
<b>THE BLUE AGAVE</b> Herradura Blanco, Grand Marnier, agave	14
<b>THE PARK AVE LUX</b> Patrón Silver, Patron Citronge, candied orange, orange dust	14
<b>ELDERFLOWER MARGARITA</b> Mi Campo Blanco, St. Germain Elderflower Liqueur, fresh raspberries, agave	14

NON-ALCOHOLIC BEVERAGES

<b>SOFT DRINKS:</b> COKE, DIET COKE, DR. PEPPER, DIET DR. PEPPER, GINGER ALE, SPRITE, TONIC, SODA <i>per can</i>	2
<b>TEA, COFFEE, LEMONADE:</b>	3
<b>WATER:</b> FIJI <i>Still</i>   TOPO CHICO <i>Sparkling per bottle</i>	4

**COCINA 214** is dedicated to using fresh ingredients with no preservatives or additives. We make our items from scratch, so please allow us extra time

SIDES

<b>3 EXTRA HOMEMADE TORTILLAS</b> ●	2
<b>SIDE OF PICO OR SOUR CREAM</b> ■▲	2
<b>SIDE OF GUACAMOLE</b> ●▲	3
<b>SIDE OF QUESO OR SHREDDED CHEESE</b> ■▲	3
<b>HOMEMADE SALSAS</b> ■▲ <b>SINGLE 2/ TRIO 5</b> Fire-Roasted, Verde, Poblano, or Habanero	
<b>FAMILY-STYLE SIDES</b>	5
Veggie Rice ●, Mexican Rice, Black Beans ▲●, Refried Beans ▲●	

CERVEZAS

<b>DOMESTIC</b> Bud Light, Miller Lite, Michelob Ultra	5
<b>IMPORT/CRAFT</b> Corona, Dos XX Amber, Pacifico, Sierra Nevada, Stella Artois, Tecate, St Pauli NA	6
<b>29° On Tap, 16 oz pour</b> Corona Premier, Dos XX Lager, Modelo Especial, Negra Modelo	8

SPECIALTY DRINKS

<b>HIGH NOON TEQUILA SELTZER</b> <i>Strawberry, Lime, Grapefruit, or Passionfruit</i>	8
<b>RED CHEF MADE SANGRIA 10 + PER PITCHER</b>	45
<b>TITO’S LONESTAR LEMONADE</b> Tito’s Vodka, Limoncello, lemonade	13
<b>PALOMA</b> <i>with Cazadores Reposado</i> Cazadores Reposado, Squirt soda, grapefruit juice	13
<b>LIME MOJITO</b> Bacardi Rum with muddled lime and fresh mint	14
<b>ILEGAL OLD FASHIONED</b> Made with Ilegal Joven Mezcal	14
<b>MARGARITA &amp; MEZCAL FLIGHTS</b>	
<b>THE 214 HOUSE MARGARITA FLIGHT</b> with 214 Rocks, 214 Frozen, & El Diablo	15
<b>THE PREMIUM MARGARITA FLIGHT</b> with the Blue Agave, El Diablo, & Orange Blossom	35
<b>ILEGAL MEZCAL FLIGHTS</b> Joven, Reposado, & Añejo	40

WINE

<b>REDS</b>	
337 Cabernet, Lodi, California	9   32
Pali Wine Co. Riviera Pinot Noir, Sonoma	12   42
Kaiken Malbec Ultra Las Rocas, Mendoza	13   45
Trefethen Oak Knoll Merlot, Napa Valley	14   49
Justin, Cabernet Sauvignon, Paso Robles	15   59

WHITE

Kenwood Chardonnay, Sonoma County	9   32
Kim Crawford, Sauv. Blanc, New Zealand	12   42
Kendall -Jackson, Vintner's Reserve Chardonnay	12   42
Trimbach Pinot Gris, Alsace, France	15   59
Emmolo, Sauvignon Blanc, Napa Valley	45

SPARKLING

Domaine Chandon Rosè, California <i>(187 ml)</i>	15
Wycliff Brut, California	25
Roederer Estate Brut, Anderson Valley	45
Perrier Jouet Grand Brut, France	70

RESERVE WINES

Stag’s Leap Karia Chardonnay, Napa Valley	65
Jordan Chardonnay, Russian River Valley	70
Duckhorn Merlot, Napa Valley	95
Goldeneye Pinot Noir, Anderson Valley	95
Justin, Isosceles, Paso Robles	120
Flora Springs Trilogy, Napa Valley	125
Caymus Cabernet Sauvignon, Napa Valley	150
Overture, Napa Valley	280
Opus One, Napa Valley	450